



Recipe
suggestions

Shell-on tiger prawns steamed in beer (serves 2)

Ingredients

- > 450-700g raw tiger prawns with shells on
- > 350ml bottle of beer (not lager)
- > sea salt and freshly ground black pepper
- > 1 tsp flat leaf parsley
- > 2 lemons
- > 100ml mayonnaise
- > olive oil

Method

- > Pour the beer into the base pan of a steamer and bring to a simmer.
- > Season the prawns in a bowl and drizzle with a little olive oil and place in the steamer basket on top of the steamer with a lid on.
- > Cook for 5-8 minutes until cooked before tipping out onto a serving bowl. Top with a little chopped flat leaf parsley.
- > Serve with wedges of lemon and a bowl of mayonnaise.

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